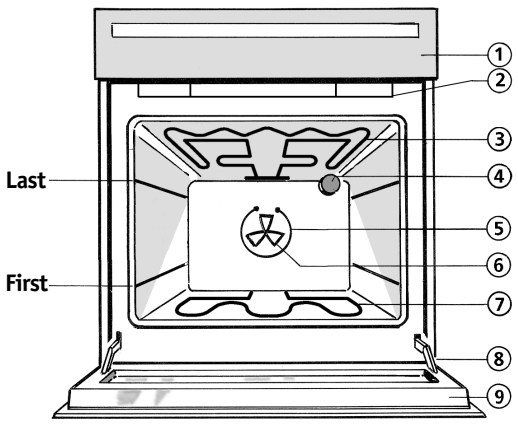
AKZ 130

PRODUCT DESCRIPTION SHEET

IL



First-Last... shelf positions

1.Control panel
2.Cooling fan* (not visible)
3.Top heating element (can be lowered)
4.Oven light
5.Round heating element (not visible)
6.Fan
7.Bottom heating element (not visible)
8.Oven door hinges
9.Oven cool door

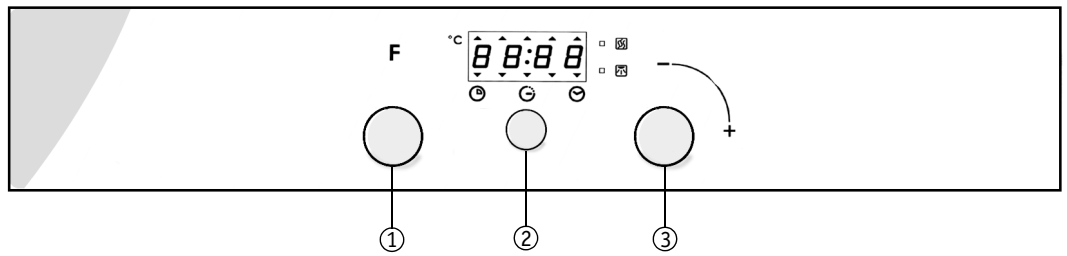
***N.B.:** The cooling fan switches on only when the oven has reached a certain temperature.
After the oven switch off, the cooling fan may, however, continue to run for a certain time to ensure proper cooling.

ACCESSORIES

- Grid
- Drip tray

OVEN FUNCTIONS TABLE

Function symbol	Function	Preset temperature/level	Function description (see details in the user's manual)
0	OVEN OFF	-	-
	OVEN LIGHT	-	To switch on the oven light.
	MLTF (Heat Maintenance)	35C	To keep a constant temperature, either 35°C or 60°C.
	STATIC	200C	To cook food at one shelf level. Preheating.
	PASTRY (Static+Fan)	175C	To cook on two shelf levels, at the same temperature.
	FAN	160C	To cook on more than one shelf level, at the same temperature.
	TURBOFAN	160C	To cokk: large fruitcakes, stuffed vegetables, timbales, poultry.
	GRILL	3	To grill small pieces of meat, toast, etc...
	TURBOGRILL (Grill+Fan)	3	To grill large pieces of meat.
P	PROGRAMME	P1	To bake pizza, bread, focaccia.



1. Selector knob: to choose the oven functions.
2. Button to select and confirm the different operations (operate by single presses only).
3. Knob to set: time of day, cooking time, the time at which cooking should terminate, the temperatures and the power levels (Function **P**).

Push-Push knobs

- To use this type of knob, press it in the middle.
- Turn the knob to the desired position.
- Once cooking is over, turn the knob back to the position marked by **"0"** and press it again to restore it to its initial setting.

STARTING THE OVEN

When the oven is connected to the power supply for the first time, or re-connected after a power failure, *the display shows "SEOP"*.

To start the oven:

- turn **knob 1** to **"0"**.
- press **button 2**. *The display shows "--:--"*.

FOR A DESCRIPTION ON HOW TO USE THE OVEN, PLEASE REFER TO THE PROGRAMMER DESCRIPTION SHEET.

FOOD COOKING TABLES

FOOD	Function	Preheating (10 minutes)	Level (from the bottom)	Temp-erature (°C)	Cooking time (minutes)
MEAT Lamb, Kid, Mutton		X	2	200	60 - 80
		X	2	190	70 - 90
		X	2	190	60 - 80
Roast (Veal, Beef) (kg. 1)		X	2	200	70 - 90
		-	2	190	60 - 80
		-	2	190	60 - 80
Chicken, Rabbit, Duck		X	2	200	70 - 80
		-	2	190	60 - 70
		-	2	190	70 - 80
Turkey (kg. 6) + level. 3 browning		X	1	200	160 - 180
		X	1	190	150 - 180
		X	1	190	150 - 180
Goose (2 Kg)		X	2	200	120 - 130
		X	2	190	100 - 120
		X	2	190	110 - 120
FISH (WHOLE) (1-2 kg) Gilt-head, Bass, Tuna, Salmon, Trout		X	2	200	60 - 70
		-	2 - 3	190	65 - 75
		-	2 - 3	190	60 - 70
FISH (CUTLETS) (1 kg.) Sword Fish, Tuna, Salmon, Cod		X	2	200	45 - 55
		-	3	190	50 - 55
		X	2	190	45 - 55

NOTE: When cooking meat using fan-assisted and static functions, it is also advisable to use the Browning function (level 1 to 3).

FOOD	Function	Preheating (10 minutes)	Level (from the bottom)	Temp-erature (°C)	Cooking time (minutes)
VEGETABLES Stuffed peppers		X	2	200	50 - 60
		X	2	190	35 - 45
		-	2	180	55 - 60
		-	2	190	50 - 60
Stuffed tomatoes		X	2	200	50 - 55
		-	2	180	50 - 60
		-	2	190	35 - 45
Baked potatoes		X	2	200	40 - 50
		-	2	190	45 - 50
		-	2	190	45 - 50
Raw vegetables au gratin (e.g. Fennel, Cabbage, Asparagus, Celery)		X	2	200	35 - 45
		-	3	180	40 - 50
		-	2	190	40 - 50

FOOD	Function	Preheating (5 minutes)	Level (from the bottom)	Browning level	Cooking time (minutes)
Sirloin steaks		X	4	5	35 - 45
Cutlets		X	4	5	30 - 40
Fish		X	4	5	30 - 40
Chicken legs		X	4	5	35 - 40
Kebabs		X	4	5	30 - 35
Spare ribs		X	4	5	20 - 35
Chicken halves		X	3	5	45 - 50
Chicken halves		-	3	5	45 - 55
Whole chicken		-	3	5	60 - 70
Roast (beef)		-	3	5	75 - 90
Duck		-	2	5	80 - 90
Leg of lamb		-	3	5	90 - 120
Roast beef		-	3	5	90 - 120
Baked potatoes		-	3	5	40 - 50
Swordfish cutlets		-	3	5	35 - 45

COOKING TABLE FOR GRILL FUNCTION

FOOD	Function	Preheating (10 minutes)	Level (from the bottom)	Temp-erature (°C)	Cooking time (minutes)
SWEETS, PASTRIES, ETC. Raising cakes (sponges)		X	2	160	30 - 40
		-	3	150	35 - 45
		-	3	160	30 - 40
Filled pies (with cheese)		-	2	180	90 - 95
		-	2	160	70 - 80
		-	2	170	90 - 95
Tarts		X	2	180	25 - 35
		-	3	180	45 - 50
		-	2	180	30 - 40
Apple strudel		X	2	200	40 - 45
		X	3	200	45 - 50
		-	2	180	45 - 50
Biscuits		X	2	180	20 - 30
		-	1 - 3	160	30 - 40
		-	2 - 4	180	25 - 35
Cream puffs		X	2 - 4	190	25 - 35
		X	1 - 3	180	40 - 50
		X	2 - 4	190	30 - 40
Savoury Pies		X	2	200	50 - 55
		X	3	180	55 - 60
		X	2	200	40 - 50
Lasagne		X	2	200	45 - 55
		-	2	190	45 - 55
		-	2	190	45 - 55
Filled fruit pies e.g. Pineapple, Peach		X	2	200	35 - 45
		-	2	180	45 - 50
		-	2	180	40 - 50
Meringues		X	2	90	120 - 150
		-	1 - 3	80	150 - 180
		-	2 - 4	100	120 - 150
Vol-au-vents		X	2	200	15 - 25
		X	1 - 3	190	25 - 30
		X	2 - 4	200	20 - 30
Soufflés		X	2	190	30 - 40
		-	2	180	55 - 65
		X	2	190	40 - 50